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WAR FOOD ADMINISTRATION
Office of Marketing Services
Washington 25, D. C.

DEC 3 1942

SPECIFICATIONS FOR RUTABAGAS, DEHYDRATED
(Effective March 1, 1945)

Superseding Tentative
FSCC Specifications for
Rutabagas, Dehydrated
September, 1942

A. APPLICABLE SPECIFICATIONS

A-1. There are no other WFA Dehydrated Rutabaga Specifications applicable to this specification.

B. STYLES AND GRADE

B-1. Styles. Rutabagas, dehydrated, shall be such of the following styles as may be specified in the invitation for bids:

Style I - Dice

- (a) - Full Dice - approximate dimensions - $3/8 \times 3/8 \times 3/8$ inches
- (b) - Half Dice - approximate dimensions - $3/16 \times 3/8 \times 3/8$ inches

Style II - Stripped (Julienne)

Approximate dimensions: $3/16$ inch in thickness; $3/8$ inch in width; and $1-1/2$ inches in length.

C. MATERIAL AND WORKMANSHIP

C-1. Material. The rutabagas shall be of a type and quality suitable for dehydration purposes. They shall be clean, sound, of a good typical color, and of good cooking quality.

C-2. Workmanship. The product shall be prepared, processed, and packed under good sanitary conditions in accordance with good commercial practice with no undue delays in processing.

D. GENERAL REQUIREMENTS

D-1. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act, and regulations promulgated thereunder.

D-2. The product shall be adequately blanched.

E. DETAIL REQUIREMENTS

E-1. Dehydrated Product

E-1a. Color. The product shall possess a reasonably uniform, fairly bright typical color.

E-1b. Aroma. The product shall possess a good, typical aroma, free from hay-like, scorched, musty, or other objectionable odors.

E-1c. Moisture Content. The moisture content of the packaged finished product shall not exceed 5 per cent by weight.

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2 - Specifications for Rutabagas, Dehydrated

E-1d. Fines. Not more than 1 per cent by weight of the product may pass through a standard sieve containing 8 meshes to the inch (0.0937-inch openings).

E-1e. Defect Tolerances

Style I - The product may contain not more than 2 per cent by weight of defective units.

Style II - The product may contain not more than 4 per cent by weight of defective units.

A unit shall be considered defective if it is damaged by insect or pathological injury, decay, scorch, bruise, tray blackening, dirt, peel, discoloration, or other abnormality.

E-2. Rehydrated and Cooked Product

E-2a. Rehydration and Cooking. Dehydrated rutabagas shall rehydrate and cook satisfactorily to approximately their original form when 4 ounces of the dehydrated product are added to 32 ounces of water (60°-75° F.), in a cooking vessel, covered, and allowed to soak for 15 minutes; then brought to a boil within 10-15 minutes, and simmered for such time (not to exceed 30 minutes) as to produce a tender product.

E-2b. Color. The product shall possess a practically uniform, good bright typical color.

E-2c. Flavor. The product shall possess a good typical flavor, free from bitterness or other objectionable flavors.

E-2d. Texture. The product shall possess a good tender texture.

F. METHODS OF INSPECTION, SAMPLING, AND TEST

F-1. Unless otherwise specified, inspection shall be made at the point of origin.

F-2. Moisture determination shall be made on properly prepared samples by the vacuum-oven method.

F-3. The test for adequacy of blanch shall be made in accordance with methods acceptable to the inspecting agency.

F-4. Details of methods used may be obtained from the inspection agency.

G. PACKAGING, LABELING, PACKING, AND MARKING FOR SHIPMENT

G-1. Requirements for Packaging, Labeling, Packing, and Marking for Shipment shall be in accordance with Contract Specifications.